



Blanc de Blancs

2014 NAPA VALLEY



TASTING NOTES

Our signature sparkling wine, the Blanc de Blancs is hand-crafted from 100% estate-grown Chardonnay. It has a beautiful bouquet marked by floral and citrus notes. The palate is fresh and vibrant, with a rich structure and creaminess that brings balance and intensity to the flavors. The refined finish shows remarkable length with excellent minerality and effervescent fruit that lingers.

VINEYARDS

The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varietals. The region consists primarily of shallow and dense clay loam soils. The restricting soils result in extremely low yields, producing grapes with strong character and balanced acidity.

WINEMAKING

A defining feature of the remarkable 2014 vintage is the consistent and even growing of the grapes. A warm growing season led to an early harvest. Our Chardonnay for the Blanc de Blancs was hand-picked in mid-August from our Lewis Vineyard in Carneros. Our Blanc de Blancs is crafted in our cellars using the traditional Méthod Champenoise whereby the secondary fermentation occurs in the bottle. This wine aged on the lees for three years and was hand riddled before disgorgement in February 2018.

VINTAGE	2014
WINE TYPE	Sparkling Wine
BLEND COMPOSITION	100% Chardonnay
APPELLATION	100% Carneros, Napa Valley
HARVEST DATE	August 21st, 2014
BOTTLED	April 13th-14th, 2015
ACID	1.14 g/100 TA
pH	3.07
TANNIN	1.08 g/100mL
ALCOHOL %	12%
CASES	1000
WINEMAKER	Todd Graff

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VINEYARDS

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